

## Cheese Department

Makers are invited to send contributions to this department, to ask questions on matters relating to cheesemaking and to suggest subjects for discussion. Address your letters to The Cheese Maker's Department.

### For Young Cheesemaker

Ed. Dairyman and Farming World. —In your issue of March 25th, "Young Cheesemaker" makes inquiries as to whom he is to believe—Mr. Barr or Prof. Dean. Their statements appear to him to be exactly opposite, and he wants to know which is right. He thinks experts should teach along the same lines.

Those two gentlemen were giving examples of two extremes. Cheese making all the way through is a process of fermentation. There are several things that will cause open cheese. A slight openness in some qualities of cheese would not be considered a serious defect. A nicely balanced cheese contains about one-third moisture, one-third fat, and one-third casein, salt, ash, etc. If you leave too much moisture in your curds, you will have too rapid fermentations, and will be liable to have loose or open cheese, if salt is applied too early in the process of manufacture.

I think Mr. Barr is quite right in his conclusions. If curds were properly cooked, the remedy he suggested, of maturing the curds longer and allowing the acid to do its work properly, would have easily overcome

the defect "Young Cheesemaker" mentioned.

Prof. Dean is correct in his statement in saying that cheesemakers stir their curds too dry. (That may be so in Western Ontario.) In stirring curds too dry you check the acid, which comes on more slowly, thus taking longer to mature the curd, and causing a serious loss of butter fat. The cheese will be liable to be too dry and open if salt is applied too soon in the process of manufacture.

It is a very nice point in cheesemaking for a beginner to determine the proper amount of moisture to leave in curds after removing from the whey. As yet there has been no means of determining the amount of moisture to leave in curds except by the judgment of the maker. If "Young Cheesemaker" would study the effects of acidity and moisture in cheesemaking, and how to control them, and would become expert at it, he would be taking a long step in the art of cheesemaking. "Old Cheesemaker."

### Cheese in the Curing Room

"A source of trouble to our industry," Mr. N. N. Monahan, cheese factory inspector, in speaking at the Manitoba Dairyman's Convention recently, "is the curing rooms." Many are poorly constructed, the temperature cannot be controlled in them. Let a cheese be over well made, if it goes into a poor room it will, perhaps, be spoiled there, because when a cheese is placed in the curing room it is only half made, the other half must be done there. On the curing depends the quality and the quantity. This affects it to the extent of about one and a half pounds on an 80 lb. cheese in about one month. If people only realized this fact they would not hesitate to construct good curing rooms. If a reputation is to be built up the product must be improved

### Agricultural Legislation

The Hon. Sydney Fisher, Minister of Agriculture, has introduced three bills at Ottawa, tending to make certain legislation now in force more effective. The first proposes slight amendments to the meat and canned foods act, with a view to making it more workable.

The second bill, which is the most important of the lot, amends the fruit marks' act and dairy act, by making the penalties more stringent. For the first offence under the fruit marks act, the fine will be \$10 to \$50; for the second, \$50 to \$100; and for a third offence, \$500. The penalties for the adulteration of cheese will also be increased.

The present-canned goods act is obsolete and conflicts in some details with the meat and canned goods act passed a year ago. The third bill repeals this act.

### Index to Photo on Cover

The illustration on the front cover was taken at Picton, during the annual convention of the Eastern Ontario Dairyman's Association. Those in the group are: 1, Sen. J. Derbyshire, Brockville; 2, Jas. R. Dargavel, M.L.A., Elgin, Pres. Eastern Ontario Dairyman's Association; 3, R. G. Murphy, Brockville, sec. Eastern Ontario Dairyman's Association; 4, Jas. R. Anderson, Mountain View; 5, J. H. Singleton, Newboro; 6, T. A. Thompson, Almonte; 7, Henry Glendinning, Manilla; 8, Edward Kidd, North Gower; 9, J. W. Graw, Kingston; 10, A. E. Wilson, Manager Bank of Montreal, Picton; 11, G. A. Gillespie, Peterboro; 12, G. A. Putnam, Toronto, Director of Dairy Instruction for Ontario; 13, G. D. Pablow, Kingston, Chief Dairy Inspector for Eastern Ontario; 14, Wm. Coo, London; 15, G. H. Carpenter, Fruitland.

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